1: Cunningham G-3 (1846-47) 1854 AJ4 W. Tibetans AJ4

301 classes of women wear, besides, a profusion of necklaces, made of cornelian, turquoises, or amber, and they have also massive ornaments of silver and brass, studded with
293 turquoises. Both men and women wear in their waist-cloths or girdles a *Chakmak* (or leather case ornamented with brass, containing flint, steel, and tinder), and the men, besides, usually carry a knife or dagger in their girdles. The women likewise carry a brass spoon, a convex brass mirror, and a case of coarse needles attached to their girdles; to these may be added a small metal or wooden cup or quaigh, a single or double flageolet, a metal spoon, and plate, all of which are stuffed into the slackened breast of the dress, next the skin, along with a ball of wool, a coil of rope, and a few unleavened wheaten or barley cakes.

V.—FOOD.

262 The food of the common people usually consists of
565 thick barley cakes, or of barley-meal moistened with water, with a broth of turnips, either fresh or dried, according to the season, to which are added a few peas, and a seasoning of salt and pepper. Meat is seldom tasted by the poorer classes excepting upon occasions of
272 rejoicing, at a birth or marriage. Tea is now, I believe,
565 coming into common use, although I never myself saw any of the labourers drinking it. Amongst the upper classes tea is drunk two or three times a day. It is made in a strong decoction with soda, then seasoned with salt and churned with butter, until it acquires the colour and consistency of thick rich cocoa or chocolate.
264 Wheaten cakes are eaten with it in the morning, either plain or with butter and sugar. The same meal is

352 (about 18 inches high); thorchok (about 24 inches high), and rgialchok (the king's table as high as that of a European).

554 352 On great occasions, when Ladákis feed together, the height of a man's table marks his rank. The lowest in rank sit on the ground and feed off a ltapchok, while the great men sit upon cushions and feed off a thorchok, and so on.

281 439 TANNER--hlamkhan. The art of tanning is unknown in Ladák, where most of the leather used is imported from India. The local mode of dealing with a fresh hide is to wash it, dry it, again to wash it, then to rub it well with oil and to leave it to dry. The whole operation takes about four days, and the result is a very bad leather.

[157]

651 TAX--SHoGHam (octroi and general term); bap or mámila (the land tax); rátot (the cash payment taken by the State in place of a certain number of goats due as revenue); lugtot (ditto in regard to sheep); martot (ditto in regard to "thee"), also SHingtot and phugtot (ditto in regard to wood and straw).

In Lahaul the word "thal" or "thral" means "tax," but in Ladák it is used only in regard to the indirect tax, called "beygar", i.e., "forced labour."

● 272 439 TEA--chha (generic term); chhápak or chha-i-páoo (Lhása brick tea); chha-i-góla (Indian ball tea); cha hngonpo (Indian green leaf tea); chha-i-zangja (coarse black Lhása brick tea); chha-i-sar (good black Lhása brick tea); chha-i-reekar (the best black Lhása brick tea); dámoo means "a brick" of tea of any sort.

Ladákis like the chha-i reekar best, but as it costs two rupees odd per pound, they cannot indulge in it often. Ladákis mix soda, salt, butter and milk into their tea, but they do not use sugar.

415 TEA-CUP--kórey (the drinking vessel of the country, made of wood and shaped more like a saucer than a cup); káriól (or káról) i-korey (a China cup.)

[439] TEA-POT--teepreel or chháteep, or respectfully solteep. Also sámáwár (the Russian tea urn; many of these are brought down to Leh by Central Asian traders).

WT 589 601 WIDOWER--dazan or phórang.

WT 601 [170]WIFE--áney or zhidmát or toks or troks. But see also "Husband" and "Remarriage."

WT 584 WOO TO--Ladákis don't "woo," as their parents settle their marriages for them.

WT 565 [171]YEW BARK--sangldan-i pakspa. The poor Ladákis use it as tea. They slightly roast it, powder it, boil it up with water, and then add soda and ghee.

WT 648 431 [172]ZIAFAT--phoks. This is the term for the presents of sheep, ghee, etc., which, in accordance with the custom of the Kashmir State, used to be made to the British Joint Commissioner in Ladák, each year, on his return from India to Leh. This practice has been discontinued since 1887.

[174] ORIGIN OF THE LAPCHAK MISSION, etc.

WT 175 648 721 I am indebted to Dr. Marx, of the Moravion Mission, for a translation of a portion of the History of Ladák, written by Bering Wáng Chung, which enables me to give the following explanation, regarding the origin of the Lapchak and Chhaba Missions, of the so-called "Minsar Jágeer" of the Maharajah of Kashmir, and the refusal of the Lhása authorities to allow foreigners, other than natives of Ladák, to enter Lhása Territory viá Ladák.

T 175 648 721 About 180 years ago, when Lha-chhen-lde-leks-rnam-rgiál was king of Ladák, a mixed force of Mongols (the Tibetan word for Mongol is Sokpo) and Lhása men invaded and conquered Ladák. For three years they held possession of the country, but then "the Náwáb of Kashmir" sent up a force to aid the Ladákis, and the invaders were defeated, and compelled to retreat to Táshis-gang (about 8 miles east of Demjok), where they entrenched themslves, [sic] and arranged for a treaty of peace in the following manner.

T 175 728 648 WT 175 728 648 The Drukpa (red sect) Omniscient Láma, named Mee-pham-wáng-po, who in his former incarnations had always been the patron Láma of the kings of Ladák, from generation to generation, was sent from Lhása to Táshis-gang, to arrange the conditions of a treaty of peace--for the Ladák king could never refuse to abide by the decision of the Omniscient one.

/Following page 112/

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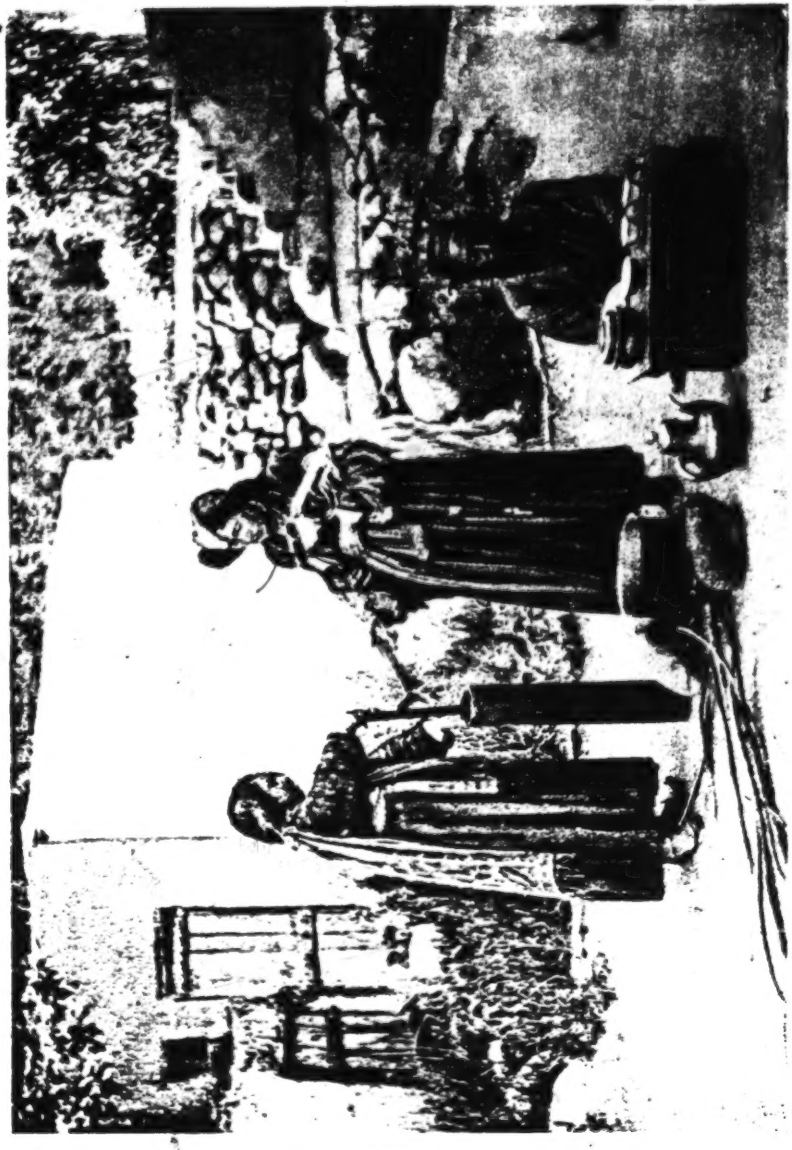

Preparing of the butter tea

12: Douglas T-3 (1951)1953 AJ4 W. Tibetans AJ4

of all vegetation except red, yellow, and gray lichens and a few of the sturdy saxifrage.

At one time there had been a serai at Zing Zing Bar with rock walls and a galvanized iron roof stretched on steel rafters. But the weight of snow had crushed the serai, making it uninhabitable. I found a level spot in the vast rock field where I put my bedroll. And after inflating my air mattress and getting everything in condition for the night, I joined the muleteers.

They had piled some of our baggage in the form of an L to provide a windbreak, and they had a fire of mule dung going. They were making tea, a tea unlike anything we of the West know. It is called *gur gur cha*. The correct and proper way to make it is to brew the tea (which is kept in a bag) the day before, adding a pinch of soda and letting it simmer until it has a pinkish tinge. The next day put the brew in a churn, add salt and yak butter (*gie*), and mix thoroughly. Then heat the mixture until it is piping hot and serve.

Rup Singh omitted the first step. He had a tall, cylindrical, wooden churn in which, with the use of a plunger, he mixed water, salt, and yak butter. After the butter was dissolved he poured the contents of the churn into the teapot. When the tea had boiled, it was ladled out in cups. It sounds repulsive and sometimes is, when the yak butter is rancid. But Rup Singh's *gur gur cha* was good. A cold wind was sweeping down from Baralacha, chilling us. The *gur gur cha* seemed to have a special warmth. It was nourishing too. We sat in silence for perhaps a quarter hour sipping it.

Then the muleteers ate their supper. They had a sack of flour made from barley that is cut when slightly green, then baked and ground. This flour is carried in every caravan that travels Lahul, Ladakh, or Tibet. It is the mainstay of each meal along the trail. My muleteers ate it in the customary manner—they put a handful of it in a cup of *gur gur cha* and stirred it up until

Hemis Monastery

A dark, swarthy man in his forties, wearing the long, red robe of the lamas, brought *gur gur cha.*[1] His face and head were Mongol. He was barefooted. His black hair was long and unkempt; his skin was dark and grimy; he was the picture of the man who never bathed. In Ladakh, as in Tibet, the monks of a monastery are in various callings—from high priests to gardeners, to cooks, to coolies. This man in lama dress was apparently a novitiate in the monastery who served as a bearer for Phuntzog. He poured the *gur gur cha* in large earthen cups; and as he handed them to us, he held a rag over his mouth (Tibetan fashion) to protect us from any foul breath he might have. The yak butter gave the tea a creamy appearance and a rancid taste. It was not tasty like the *gur gur cha* Rup Singh had made along the trail. It was indeed repulsive, something to which my tongue and stomach took an instant dislike. It was worse than any medicine I had ever taken or dispensed. I gulped half of the cup and had the uneasy feeling that I may have pushed my stomach beyond the point of tolerance. It was touch and go for perhaps a minute. I sat back in my chair, happy only in the thought that I had met the requirements of protocol. But I did not reckon with the eager novitiate who worked from sunrise to bedtime in order to please his master and his master's guests and to get merit in the next life for himself. This man was as quick as a cat and at once took on a sinister aspect. I had no sooner leaned back in the chair, wondering if the bitter liquid would make peace with my stomach, than he filled my cup again.

This time I did not thank him. I may even have given the good man an ugly look. For Rahul broke in with a chuckle and said, "This can go on for hours."

"You mean I must now drink more?"

"Certainly."

"This evil-looking bearer can force a gallon on me?"

"Certainly," said Rahul, laughing out loud.

"How do I stop him, short of insults and assault?"

[1] [A Kind of tea -- Analyst]

Beyond the High Himalayas

272 "Just put your hand over your cup."

792 And so I poured another bitter libation into an angry stomach and by sheer will power kept it there. Then I gripped my cup, holding it in a vise and keeping it covered with my hand. Now I was resolved to defend it to the death and to ward off this evil spirit who flitted about like a big bird with a kettle of hot tea in his hand. He *is* a big bird, I thought—a big, Tibetan raven who watches every move of every living thing to see if it is going to drop dead. Dropping dead under the evil influence of rancid yak butter and *gur gur cha* seemed to me the worst of all possible deaths.

792 While my battle with the bearer was going on, Rahul and
521 Phuntzog had settled down to a serious conversation. They both spoke Tibetan; but, as is customary, a formal conversation between a high lama and a foreigner is carried on through an interpreter even though the host and guest speak the same tongue. (That is why high Tibetans talk with such low tones.) One of the Indian Army cavalrymen who had brought me my movie film acted as interpreter. Rahul spoke Tibetan to the cavalryman, who in turn spoke Tibetan to our host. When I joined the conversation, the dialogue became more complicated. Phuntzog's reply came back through three persons to me. The jokes I told Rahul were heard by Phuntzog twice. Once he laughed out loud both times. But Phuntzog, knowing that protocol required him to hold his laughter until the joke was told him officially, thereafter kept control of himself. At times he would swallow his laughter in his beard. But always his eyes would dance with merriment on the first telling. When the soldier told him the story officially, he would throw back his head in a hearty laugh. This Lobon was a healthy, outgoing person. He enjoyed life and was anxious that those around him share in the enjoyment. He was a relaxed, happy extrovert—an ideal teacher.

792 We talked for perhaps two hours. He told about the founding of Hemis Monastery, the organization of the lamas in the monas-

1: Drew G-3 (1862-1872) 1875 AV1 Kashmir
W. Tibetan. A1 4

The universal food of the people is barley-meal, made from grim; it is either made into a broth and drunk warm, or else into a sort of dough and eaten with butter-milk if that can be got. They generally have three meals; one an hour or two after sunrise, of the barley-broth; one at mid-day, of the dough; a third after sunset, of the broth again. In this way they consume some two pounds' weight of meal a day. To the broth they put any addition they can get; sometimes it is vegetable, sometimes meat, and sometimes tea.

Unlike the natives of India, the Ladākhīs are not particular as to their feeding. They obey few restrictions as to what to eat or how to eat it, or as to the method of slaughtering. One way they have of killing an animal for food is to tie up the mouth and let it be suffocated. Another practice of theirs (I am not sure that it is common) is to drain the blood of the animal into their broth and warm all up together.

The drink of the Ladākhīs is *chang*, a light beer made without hops.* They have no good vessels to keep it in, so it usually is sour by the time it is drunk. As I have drunk it, it tasted like a cross between home-brewed beer and farmhouse cider; it is not a bad beverage on a warm day, but these people will enjoy it in the depth of a severe winter. There is also a spirit sometimes made—a whisky, but this is proscribed by law. Through the Maharaja's territories generally the making and the drinking of intoxicating liquors is forbidden †; at one time an order was made that in accordance with this rule the drinking of chang should be put down; but on the representations of the Ladākhīs that it had been the beverage of their nation from time immemorial, and that it would be impossible to endure the cold of their climate without it, they were allowed the malt-liquor; the restriction as to the spirit however remains. Tea is another favourite drink in this country, but the poor people—that is nearly all the population—seldom are able to afford it; it is made in a churn, with butter added.

* For the better brews a plant brought from Baltistān is used in the same way and with somewhat the same effects as are hops in our beer.

† Christians are specially exempted from the operation of this law.

2: Gervis T-3 (no date) 1954 AV1 Kashmir AV1
W. Tibetans AJ 4

a kind of barley known as grim; from this, *chang*, the drink of the people is made; it has a sour odour. The fruit trees bear apricots, apples and mulberries.

The zho is the animal most used for riding, being quieter than the yak, though they are not nearly as strong as the yak which is a big brute, with great head, short horns, and covered with dark brown hair. It is a strange creature, for just as a horse will stretch down its neck and bite at some grass as it goes along, so the yak when being driven through the snow, will take a mouthful and make a loud grunting noise, a characteristic which it does not pass on to its half-breed son; for the zho does not grunt, it grinds its teeth in a strange manner, a sound which one either comes to put up with and does not notice, or is nearly driven mad by.

Practically all the animals in Ladakh grow an undercoat of fine down in the winter time, even the small horses. It is that from the Ladakhi goat which is exported to Kashmir for the making of the famous pashmina shawls, and through Ladakh pass caravans carrying it there from Kashgar. In calling it "pashmina", they have without doubt corrupted and used the Russian word "pushmina". Here in Leh, were to be bought soft blankets of brown and black wool, which are probably made from the undercoat of the zho, the yak, and maybe the little mountain pony.

The people's food is simple. Meat is too expensive for the poor to eat except on festive occasions. Mostly they eat thick barley cakes or barley meal in a broth of turnips heavily salted. Like the Kashmiri they have their own way of making tea; strong tea is mixed with soda, and then salted and churned with butter until the whole becomes creamlike in its thickness.

Religion is the greatest power in the lives of the people. They are Buddhists, practising a form known in Tibet and referred to as Lamaism; a religion which dominates their lives, promising every true follower the bliss of Nirvana; faith which, the Abbot of one of the monasteries told me, "teaches compassion, courtesy, kindliness, truthfulness, loyalty, politeness in word, cheerfulness and good humour". And from what I saw of them I should imagine that many of these qualities are to be found in the majority of the people in a land where murders